



PADDOCK² PLATE

Edition 5 **Winter 2013**

A newsletter produced by the City of Wanneroo on Food Safety Issues



HOW TO PREVENT PESTS IN YOUR PREMISES

All proprietors must ensure that they take all practicable measures to prevent pests entering food premises. Effective pest control measures include:

- » Not permitting live animals (other than shellfish and fish intended for food) on the premises.
- » Maximizing the use of sealed containers.
- » Storing ingredients in covered pest proof containers.
- » Providing a separate garbage enclosure for storage of rubbish prior to collections.
- » Treating or arranging for the treatment of any pest infestation.
- » Regularly removing rubbish.
- » Strategically and safely positioning ultra violet insect killers (should not be located above food preparation benches) if necessary, to kill insects.
- » Screens on all openable windows and doors or pest exclusion strips on all doors.
- » Bait stations should be labeled with the date of the service.
- » Ensure that there are no food sources available or left out over night in your food business to attract rodents or insects. Rats and mice will always choose food over rat bait.
- » Bug zappers or insectocutors UV lights are required to be replaced annually. Check with the manufacturer as to when you should replace the UV globe/s. Over time the UV lights fade and fail to permit the correct UV light that attracts pests.
- » Ensure dry ingredients are stored in food grade containers with tight fitting lids.

If you are hiring a pest controller you must ensure that the individual or company is licensed and is appropriately qualified.

WELCOME TO PADDOCK 2 PLATE

Welcome to the fifth edition of the City of Wanneroo's Health Services food safety newsletter. The purpose of the newsletter is to provide food business proprietors with topical information and updates on issues affecting the food industry. It is hoped that you find this newsletter useful and we welcome your comments and feedback. It is intended that this newsletter will be produced biannually. If you wish information on a specific topic please do not hesitate to contact us.





HEALTH AND HYGIENE OF FOOD HANDLERS

Every food business must take all reasonable steps to ensure that people do not handle food if they are sick. Illnesses can be transferred to other people through food. Food handlers with the following **illnesses** must be excluded from handling food for at least 48 hours after the symptoms stop:

- » diarrhoea
- » vomiting
- » sore throat with fever
- » fever
- » jaundice (yellowing of the skin).

Food handlers with the following **conditions** must be excluded from handling food:

- » discharge from ears, nose or eyes
- » infected skin sores
- » boils
- » cuts or abrasion on areas that can be exposed to food
- » cold and flu style infections.

A food handler who has been excluded from handling food due to carrying or suffering from a food-borne disease must not go back to handling food until they have received a medical certificate to say they are fit to return to work. Food businesses should have a register to record illnesses among employees.

INFORMATION ABOUT REFRIGERATION UNITS AND FREEZERS

- » Refrigeration units and freezers need time to work effectively. They must be switched on a minimum of 24 hours before use. Do not switch off overnight when storing potentially hazardous foods.
- » As the weather changes the refrigeration units and freezers may need adjustment to ensure correct temperatures.
- » To work effectively, both refrigeration units and freezers require the air inside to be able to circulate freely. Overstocking of the unit may obstruct the air flow, leading to drastically different temperatures in different areas of the unit. Overstocking may also lead to inaccurate temperature readings as the gauge may be sited in a cold area of the unit and not reflect the actual temperatures in warmer, obstructed areas of the unit.
- » Temperature gauges on refrigeration units and freezers cannot be trusted as they only measure from one location and they cannot be calibrated (checked accuracy) and cannot measure the temperature of food.
- » Placing just hot food in the refrigeration unit may heat up the entire refrigeration unit and may take several hours for the temperature of the unit to return to safe levels.
- » Ensure the seals on your refrigeration units are not broken or leak cold air. Cracked doors and lids can lose air and cannot be properly cleaned.
- » When there is ice built up in the freezer this can increase the temperature of the unit and cost a lot more to run.



COFFEE MAKING TIPS

- » Ensure the coffee machine is cleaned regularly.
- » Check with the manufacturer of the coffee machine to determine how often the machines should be cleaned.
- » When the milk is not in use store it in the fridge.
- » Make sure the cleaning cloth used to wipe the steam nozzle is washed frequently to prevent contamination.
- » When customers bring in their own cup ensure that the cup is cleaned.
- » Store the takeaway cups away from areas where they can be contaminated.

TAKING LEFT-OVER FOOD HOME

Many restaurant customers choose to take home leftover food for a family member or themselves to eat, however there are potential food safety risks involved in doing this.

Are doggy bags allowed?

The term 'doggy bag' was originally used to describe food left uneaten at a restaurant which was taken home for the family pet. There is no law prohibiting a restaurant from providing containers to take leftover food home, although some, such as buffet-style restaurants, may have their own policies about taking food off the premises. It is entirely up to each restaurant to consider providing containers for this purpose.

A restaurant cannot refuse a customer's request to take leftover food citing health or food safety laws. Food activities within Western Australia are governed by the *Food Act 2008* and the *Food Regulations 2009*. This legislation does not prevent food businesses from providing customers with leftover food in the form of doggy bags.

Restaurants are not, however, obliged to supply containers for customers to take food home. For this reason, customers may supply their own container. In any case, it is the customer's responsibility to store and handle the food safely once it is taken off the premises to minimise any risk of food poisoning.

What are the risks?

The primary risk associated with providing food leftovers in this way is the lack of temperature control. The temperature of food greatly affects the growth of dangerous bacteria linked to food poisoning. These bacteria grow very well in the 'temperature danger zone' – between 5°C and 60°C. Leftover food at restaurants is commonly taken away while in the danger zone, and eaten several hours or even days after the food was prepared.

To reduce the risk of food poisoning, food should be refrigerated as soon as possible after leaving the restaurant and reheated until steaming hot when consumed. This will limit the time food is in the temperature danger zone.





LEGISLATION

Food Act 2008 is available at

www.slp.wa.gov.au

Food Regulations 2009

is available at

www.slp.wa.gov.au

Food Standards Code

is available at

www.foodstandards.gov.au

FURTHER INFORMATION

Additional information including forms, fact sheets and guidelines on food handling can be found at the following websites:

City of Wanneroo

www.wanneroo.wa.gov.au

Email enquiries

health@wanneroo.wa.gov.au

Telephone **9405 5000**

Department of Health

www.public.health.wa.gov.au

Food Standards

Australia New Zealand

www.foodstandards.gov.au

Local Health Authorities

Analytical Committee

www.lhaac.org.au

Your Local Environmental Health Officers

Peter Toboss **9405 5315**

Catherine Fleming **9405 5439**

Laura Dwyer **9405 5435**

Tanya Doncon **9405 5077**

Vanessa Stumpers **9405 5078**

Peter Horgan **9405 5434**

Steve Sullivan **9405 5358**

Tina Milambo **9405 5436**

LEGAL ACTION

Two City of Wanneroo food premises have been prosecuted under the Food Act 2008. One food business received a fine of \$27,000 for selling food past its use-by date and another received a fine of \$7,000 for having labels on food products not complying with the Food Standards Code.

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